



CASSIOPEIA

Wedding Packages
2024-2025



STELLA

Pricing starts at **PHP 5,400.00** per person (includes 10% service charge and prevailing government taxes, currently at 12% VAT and 2.50% local tax)

WEDDING PACKAGE INCLUSIONS

- Exquisite menu curated by the Executive chef and culinary team (International Buffet)
- Two (2) nights stay in Fili Suite with buffet breakfast for two (2) at Fili Cafe for the Bride
- Overnight stay in Deluxe Room with buffet breakfast for two (2) at Fili Café for the Groom
- Tiffany Chairs for Presidential Table up to twenty (20) guests
- A Bottle of House Champagne for couple's toasting ceremony
- One (1) round of non-alcoholic drinks for every guest during dinner
- Ten (10) Bottles featured house wine of the month
- Non-Alcoholic Fruit Punch for fifty (50) guests as welcome drink
- Pass- Around Canapes for cocktail reception for fifty (50) guests
- Waived Corkage for ten (10) bottles of liquor (750ml)
- Waived Corkage fee for one (1) Lechon
- Complimentary Bridal Shower Lunch at IL Primo plated set menu up to twenty (20 guests)
- 10% discount at Nail Tropics for the Bride Squad up to 5 guests (Basic from cleaning to polish: Manicure & Pedicure)

COMPLIMENTARY GIFTS FOR THE COUPLE

- Complimentary one (1) Hour Nustar Signature Massage at Hagod SPA for the Couple
- Nail Pampering Package at Nail Tropics for the Bride (Gel French: Manicure & Pedicure) & for the Groom (Basic from cleaning to polish: Manicure & Pedicure)
- Complimentary Special Gift for the Couple

AURORA

Pricing starts at **PHP 4,400.00** per person (includes 10% service charge and prevailing government taxes, currently at 12% VAT and 2.50% local tax)

WEDDING PACKAGE INCLUSIONS

- Exquisite menu curated by the Executive chef and culinary team (Western Heritage)
- Two (2) nights stay in Fili Suite with buffet breakfast for two (2) at Fili Cafe for the Bride
- Overnight stay in Deluxe Room with buffet breakfast for two (2) at Fili Café for the Groom
- Tiffany Chairs for Presidential Table up to twenty (20) guests
- A Bottle of House Champagne for couple's toasting ceremony
- One (1) round of non-alcoholic drinks for every guest during dinner
- Ten (10) Bottles featured house wine of the month
- Non-Alcoholic Fruit Punch for fifty (50) guests as welcome drink
- Pass- Around Canapes for cocktail reception for fifty (50) guests
- Waived Corkage for ten (10) bottles of liquor (750ml)
- Waived Corkage fee for one (1) Lechon
- Complimentary Bridal Shower Lunch at IL Primo plated set menu up to twenty (20 guests)
- 10% discount at Nail Tropics for the Bride Squad up to 5 guests (Basic from cleaning to polish: Manicure & Pedicure)

COMPLIMENTARY GIFTS FOR THE COUPLE

- Complimentary one (1) Hour Nustar Signature Massage at Hagod SPA for the Couple
- Nail Pampering Package at Nail Tropics for the Bride (Gel French: Manicure & Pedicure) & for the Groom (Basic from cleaning to polish: Manicure & Pedicure)
- Complimentary Special Gift for the Couple



CELESTE

Pricing starts at **PHP 4,400.00** per person (includes 10% service charge and prevailing government taxes, currently at 12% VAT and 2.50% local tax)

WEDDING PACKAGE INCLUSIONS

- Exquisite menu curated by the Executive chef and culinary team (Chinese, Thai, India)
- Two (2) nights stay in Fili Suite with buffet breakfast for two (2) at Fili Cafe for the Bride
- Overnight stay in Deluxe Room with buffet breakfast for two (2) at Fili Café for the Groom
- Tiffany Chairs for Presidential Table up to twenty (20) guests
- A Bottle of House Champagne for couple's toasting ceremony
- One (1) round of non-alcoholic drinks for every guest during dinner
- Ten (10) Bottles featured house wine of the month
- Non-Alcoholic Fruit Punch for fifty (50) guests as welcome drink
- Pass- Around Canapes for cocktail reception for fifty (50) guests
- Waived Corkage for ten (10) bottles of liquor (750ml)
- Waived Corkage fee for one (1) Lechon
- Complimentary Bridal Shower Lunch at IL Primo plated set menu up to twenty (20guests)
- 10% discount at Nail Tropics for the Bride Squad up to 5 guests (Basic from cleaning to polish: Manicure & Pedicure)

COMPLIMENTARY GIFTS FOR THE COUPLE

- Complimentary one (1) Hour Nustar Signature Massage at Hagod SPA for the Couple
- Nail Pampering Package at Nail Tropics for the Bride (Gel French: Manicure & Pedicure) & for the Groom (Basic from cleaning to polish: Manicure & Pedicure)
- Complimentary Special Gift for the Couple

LUNA

Pricing starts at **PHP 4,400.00** per person (includes 10% service charge and prevailing government taxes, currently at 12% VAT and 2.50% local tax)

WEDDING PACKAGE INCLUSIONS

- Exquisite menu curated by the Executive chef and culinary team (Filipino Culinary Heritage)
- Two (2) nights stay in Fili Suite with buffet breakfast for two (2) at Fili Cafe for the Bride
- Overnight stay in Deluxe Room with buffet breakfast for two (2) at Fili Café for the Groom
- Tiffany Chairs for Presidential Table up to twenty (20) guests
- A Bottle of House Champagne for couple's toasting ceremony
- One (1) round of non-alcoholic drinks for every guest during dinner
- Ten (10) Bottles featured house wine of the month
- Non-Alcoholic Fruit Punch for fifty (50) guests as welcome drink
- Pass- Around Canapes for cocktail reception for fifty (50) guests
- Waived Corkage for ten (10) bottles of liquor (750ml)
- Waived Corkage fee for one (1) Lechon
- Complimentary Bridal Shower Lunch at IL Primo plated set menu up to twenty (20 guests)
- 10% discount at Nail Tropics for the Bride Squad up to 5 guests (Basic from cleaning to polish: Manicure & Pedicure)

COMPLIMENTARY GIFTS FOR THE COUPLE

- Complimentary one (1) Hour Nustar Signature Massage at Hagod SPA for the Couple
- Nail Pampering Package at Nail Tropics for the Bride (Gel French: Manicure & Pedicure) & for the Groom (Basic from cleaning to polish: Manicure & Pedicure)
- Complimentary Special Gift for the Couple



CASSIOPEIA

Celebration Packages
2024-2025

STELLA

Pricing starts at **PHP 4,600.00** per person (includes 10% service charge and prevailing government taxes, currently at 12% VAT and 2.50% local tax)

CELEBRATION PACKAGE INCLUSIONS

- Exquisite menu curated by the Executive chef and culinary team (International Buffet)
- Overnight stay in Deluxe Room with buffet breakfast for two (2) at Fili Café for the Celebrant
- A Bottle of House Champagne
- One (1) round of non-alcoholic drinks for every guest during dinner
- Ten (10) Bottles featured house wine of the month
- Non-Alcoholic Fruit Punch for Fifty (50) guests as welcome drink
- Pass- Around Canapes for cocktail reception for fifty (50) guests
- Waived Corkage for ten (10) bottles of liquor (750ml)
- Waived Corkage fee for two (2) Lechon

COMPLIMENTARY GIFTS FOR THE CELEBRANT

- Complimentary one (1) Hour Nustar Signature Massage at Hagod SPA for the Celebrant
- Nail Pampering Package at
- Nail Tropics for the Debutante (Gel French: Manicure & Pedicure)
- Complimentary Special Gift for the Celebrant

AURORA

Pricing starts at **PHP 3,600.00** per person (includes 10% service charge and prevailing government taxes, currently at 12% VAT and 2.50% local tax)

CELEBRATION PACKAGE INCLUSIONS

- Exquisite menu curated by the Executive chef and culinary team (Western Heritage)
- Overnight stay in Deluxe Room with buffet breakfast for two (2) at Fili Café for the Celebrant
- A Bottle of House Champagne
- One (1) round of non-alcoholic drinks for every guest during dinner
- Ten (10) Bottles featured house wine of the month
- Non-Alcoholic Fruit Punch for Fifty (50) guests as welcome drink
- Pass- Around Canapes for cocktail reception for fifty (50) guests
- Waived Corkage for ten (10) bottles of liquor (750ml)
- Waived Corkage fee for two (2) Lechon

COMPLIMENTARY GIFTS FOR THE CELEBRANT

- Complimentary one (1) Hour Nustar Signature Massage at Hagod SPA for the Celebrant
- Nail Pampering Package at
- Nail Tropics for the Debutante (Gel French: Manicure & Pedicure)
- Complimentary Special Gift for the Celebrant

CELESTE

Pricing starts at **PHP 3,600.00** per person (includes 10% service charge and prevailing government taxes, currently at 12% VAT and 2.50% local tax)

CELEBRATION PACKAGE INCLUSIONS

- Exquisite menu curated by the Executive chef and culinary team (Chinese, Thai, India)
- Overnight stay in Deluxe Room with buffet breakfast for two (2) at Fili Café for the Celebrant
- A Bottle of House Champagne
- One (1) round of non-alcoholic drinks for every guest during dinner
- Ten (10) Bottles featured house wine of the month
- Non-Alcoholic Fruit Punch for Fifty (50) guests as welcome drink
- Pass- Around Canapes for cocktail reception for fifty (50) guests
- Waived Corkage for ten (10) bottles of liquor (750ml)
- Waived Corkage fee for two (2) Lechon

COMPLIMENTARY GIFTS FOR THE CELEBRANT

- Complimentary one (1) Hour Nustar Signature Massage at Hagod SPA for the Celebrant
- Nail Pampering Package at Nail Tropics for the Debutante (Gel French: Manicure & Pedicure)
- Complimentary Special Gift for the Celebrant

LUNA

Pricing starts at **PHP 3,600.00** per person (includes 10% service charge and prevailing government taxes, currently at 12% VAT and 2.50% local tax)

CELEBRATION PACKAGE INCLUSIONS

- Exquisite menu curated by the Executive chef and culinary team (Filipino Culinary Heritage)
- Overnight stay in Deluxe Room with buffet breakfast for two (2) at Fili Café for the Celebrant
- A Bottle of House Champagne
- One (1) round of non-alcoholic drinks for every guest during dinner
- Ten (10) Bottles featured house wine of the month
- Non-Alcoholic Fruit Punch for Fifty (50) guests as welcome drink
- Pass- Around Canapes for cocktail reception for fifty (50) guests
- Waived Corkage for ten (10) bottles of liquor (750ml)
- Waived Corkage fee for two (2) Lechon

COMPLIMENTARY GIFTS FOR THE CELEBRANT

- Complimentary one (1) Hour Nustar Signature Massage at Hagod SPA for the Celebrant
- Nail Pampering Package at Nail Tropics for the Debutante (Gel French: Manicure & Pedicure)
- Complimentary Special Gift for the Celebrant



CASSIOPEIA *FEAST*

Cassiopeia's Feast: Indulge in a meal fit for royalty, inspired by the regal Cassiopeia. This course boasts luxurious ingredients and impeccable craftsmanship, reflecting the constellation's status as a symbol of grace and nobility. Each dish is crafted to impress and enchant, offering a truly majestic dining experience.

THE MENU



STELLA

INTERNATIONAL

SALAD BAR

Selection of seasonal greens
Beef and couscous, Tuna nicoise,
Tomato caprese panzanella
Vegetable crudites with hummus

COLD APPETIZER

Assorted sushi and maki with
citrus soy and wasabi
Selection of finest ham

ARTISANAL BREADS

Whole wheat rolls and soft rolls,
grissini sesame, lavosh
Baguette and country Loaf
Two kinds of compound butter

SOUP

Crustacean bisque with herbed croutons

MAIN COURSE

Malaysian beef rendang
Barbecued pork spareribs with grilled corn
Baked salmon florentine
Stir fried vegetables with mushrooms
Potato galette
Seafood pesto pasta with shaved parmesan
Rice Pilaf

CARVING STATION

Premium Slow Roasted Prime Rib of Beef, Red wine sauce, thyme jus, Dijon, horseradish, roasted potatoes, carrots, sweetcorn

DESSERTS

Vanilla crème brulee
Chocolate éclairs
Mango cheesecake
Red velvet
Cherry clafoutis
Caramelized walnut crunch
Bread and butter pudding
Seasonal sliced fruits
Selection of french pastries

AURORA

WESTERN HERITAGE

SALAD BAR

Selection of Seasonal Greens
German potato, Shrimp and couscous,
Grilled vegetable and pesto
Vegetable crudites with hummus

ARTISANAL BREADS

Whole wheat rolls and soft rolls,
grissini sesame, lavosh
Baguette and country loaf
Two kinds of compound butter

SOUP

Cream of roasted tomato and basil

MAIN COURSE

Braised Beed in Burgundy Sauce
Herb-rubbed Chicken with lemon citrus and thyme
Seafood medley with mushroom ragout
Puttanesca with caper olives and anchovies
Gratinated broccoli
Ratatouille
Rice Pilaf

DESSERTS

Citrus cheesecake
Mini croquembouche
Opera cake
Bread and butter pudding
Salted caramel éclair
Mango panna cotta
Carrot cake
Seasonal sliced fruits
Selection of french pastries



CELESTE

CHINESE, THAI, INDIAN

SALAD BAR

Selection of Seasonal Greens
Thai beef, Prawn with mixed fruit,
Tandoor chicken masala,
Vegetable crudites with hummus

ARTISANAL BREADS

Whole wheat rolls and soft rolls, grissini
sesame, lavosh Baguette and country loaf
Two kinds of compound butter

SOUP

Laksa

MAIN COURSE

Wok fried beef with peppercorn sauce
Thai Green chicken curry
Lamb rogan josh
Deep fried mahi mahi with sweet mango chili
sauce
Stir fried Asian greens, oyster garlic sauce
E- fu noodles with assorted mushroom
Fragrant Thai jasmine rice

DESSERT

Green tea cake
Mango tapioca pearl
Thai mango sticky rice
Chocolate brownies
Strawberry chia seed
Rum baba
Bread and butter pudding
Seasonal sliced fruits

LUNA

FILIPINO CULINARY HERITAGE

SALAD BAR

Selection of Seasonal Greens
Salted egg and tomato, Green mango with
tomato and wansoy, Lechon sisig
Vegetable crudites with bagoong dip

ARTISANAL BREADS

Whole wheat rolls and soft rolls,
baguette and countryloaf
Classic pandesal, ube pandesal
Two kinds of compound butter

SOUP

Tinolang halaan with tanglad

MAIN COURSE

Beef kare- kare with peanut sauce
Pork Mechado
Sarsiadong tanigue
Chicken inasal, native sauce
Ginataang sitaw and kalabasa with shrimp
Seafood canton, bihon Guisado
Steamed pandan rice

DESSERT

Leche flan
Yema Cake Mango sans rival
Assorted rice delicacies
Bibingka at puto bumbong
Bread and butter pudding
Assorted fresh fruits

THE SELECTIONS

LIVE STATION UPGRADE

(Additional charge per person) (includes 10% service charge and prevailing government taxes, currently at 12% VAT and 2.50% local tax)

CARVING STATION

Whole Roast Chicken **P350**

Red wine sauce, Dijon, Horseradish, Roasted potatoes, carrots, sweet corn

Nustar Signature Pork Bellychon **P450**

Sukang pinarukat, Liver sauce, Roasted potatoes, carrots, sweet corn, pickled vegetables

Honey glazed leg of ham **P450**

Dijon and pineapple sauce, Roasted potatoes, carrots, sweet corn

Premium Baked Whole Salmon **P500**

White wine sauce, Lemon butter, Buttered potatoes, carrots, beans

Baked whole Tangigue **P350**

Salsa bar (pineapple, tomato, mango)

Premium Lamb Shoulder **P450**

Mint sauce, Dijon, rosemary jus, chimichurri, Roasted potatoes, carrots, sweet corn

Premium Slow Roasted Prime Rib of Beef **P800**

Red Wine sauce, thyme jus, Dijon, Horseradish, Roasted potatoes, carrots, sweet corn

Slow cooked barbecued beef brisket **P450**

Smoked barbeque sauce, Dijon, Horseradish

SUPPLEMENT FOOD STATIONS

Carbonara on parmesan wheel	P300
Truffle mushroom risotto on parmesan wheel	P300
Sushi and Sashimi station	P350
Sustainable mixed seafood station on ice <i>(shrimp, mussel, crab, and condiments)</i>	P400
Chinese Roast Station <i>(pork asado, soy chicken)</i>	P500
Crepe Station	P250
Chicken Shawarma station	P500
Ice Cream Cart	P450
Waffle station <i>(fresh fruit condiments, berries and cream)</i>	P300
Grazing table	P750



For any inquiries, email our dedicated team at events@nustar.com.ph or call us through mobile at (+63) 999 995 7512 or landline at (+63 32) 888 8282 loc 71615. Learn more about the NUSTAR Convention Center at <https://nustar.ph/meetings-events/>